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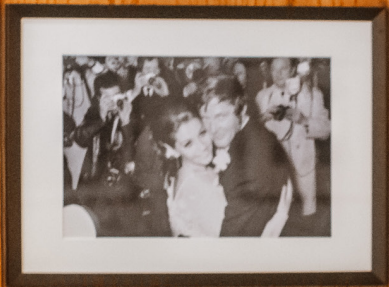


EST. 1999
Hush
PRIVATE DINING & EVENTS



About Hush

Tucked away in a charming cobbled courtyard in the historic heart of Mayfair, Hush's iconic townhouse has remained one of London's favourite secret locations for nearly two decades. Hush was founded in 1999 by former entertainment lawyer Jamie Barber and the late Sir Roger Moore's son, Geoffrey; both passionate foodies with big ambitions and a great address book between them. Since first opening the doors, Hush has become a hugely successful and popular destination for a clientele that mixes savvy Londoners and sophisticated international visitors; deservedly honoured with the prestigious "Test of Time" award at the Tatler Restaurant Awards and more recently the winner of "Best Design" at the London Club and Bar Awards 2018. We welcome a variety of events at Hush, from corporate dinners and wedding receptions to cocktail masterclasses and after work drinks. Our dedicated team would be delighted to talk through the array of options available to ensure that your special event is a memorable and successful one.



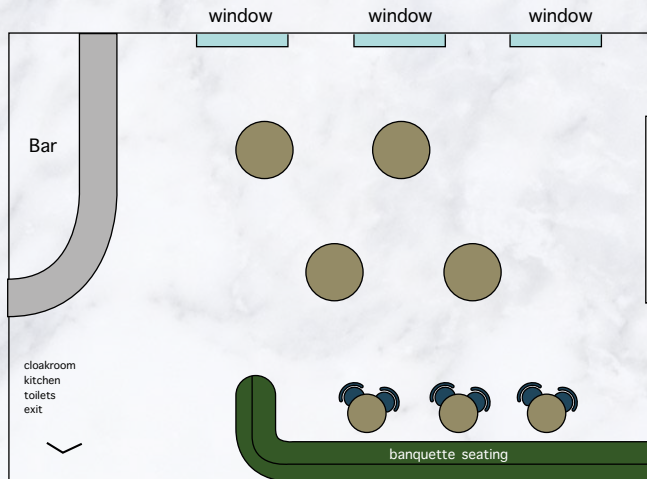
SIR
Green Moor
PRIVATE DINING ROOM



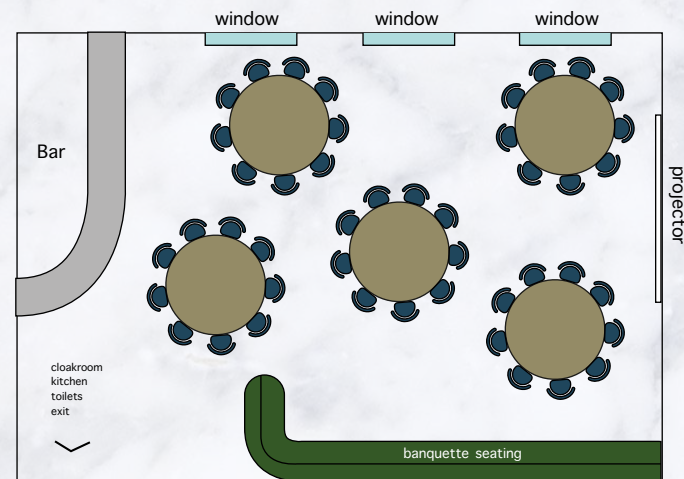
SIR
Ben Moore
PRIVATE DINING ROOM

Room configurations

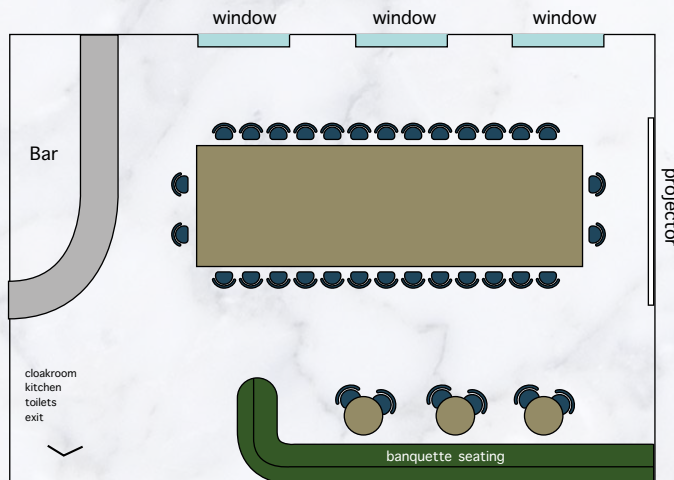
Dimensions 12.65m x 6.65m



Standing up to 80 guests



Seats up to 54 guests



Seats 10 to 30 guests

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Wine & Champagne

CHAMPAGNE

Testulat Carte d'Or Brut Blanc de Noirs
Testulat Rosé
Taittinger Brut
Maxim Prosecco DOC Extra Dry
Bollinger Special Cuvee Brut
Veuve Clicquot Brut
Ruinart Blanc de Blancs
Ruinart Rose
Beau Joie Brut
Beau Joie Rose
Dom Perignon Vintage NV

ROSÉ

Grenache, Syrah, Cinsault, Margnat, France 2020
Grenache, Syrah, Cinsault, M de Minuty Côtes de Provence, France 2020
Calafuria Negroamaro Rosato, Tormaresca, Italy 2022
Sangiovese Merlot Albia Ricasoli IGT, Italy 2020
Rolle Grenache Cinsault, Bodvar N 5 Cotes de Provence, France 2020
Grenache Rolle Whispering Angel, Provence, France 2020

BEERS & CIDERS

Menabrea Lager
Meantime Pale Ale
Bavarian NOAM
0% alcohol Lucky Saint

125ml Bottle

16	90
17	95
22	125
	60
	130
	140
	175
	190
	215
	275
	320

Glass Bottle

12	46
14	56
15	59
16	64
17	70
22	90

6.5
6.5
8
6.5

WINES BY THE GLASS AND BOTTLE

White Wine

Semillon Saint Vincente Baron, Bordeaux Sec, France 2020
Chardonnay Mami, Veneto, Italy 2021
Pinot Grigio Le Rugiade DOC, Veneto, Italy 2021
7 Magnifics Rebels de Batea White, Spain 2021
Sauvignon Blanc, IGP Côtes de Gascogne, France 2020
Lugana Villa Annone, Veneto, Italy, 2019
Vernaccia di San Gimignano DOCG Rubicini, Tuscany, Italy
Gavi DOCG, Il Rocchin, Piedmont, Italy 2021
Rabigato Gouveio Pedra a Pedra Branco, Douro DOC, Portugal 2018
Riesling Calcaires Jaunes, Muré, Alsace 2019
Mâcon-Villages, Domaine Les Chenevières, France 2019
Sauvignon Blanc, Cope Hill, New Zealand 2020
Vermentino Valupta Organic, Terre Siciliane, Italy 2020
Falanghina DOP Farro, Campania, Italy 2019
Pouilly-Fumé Les Chailloux Silex, Chatelain, France 2019
Sancerre La Croix du Roy, Crochet, France 2020
Chablis Fevre, Burgundy, France 2019
Pouilly fuisse Bouchard Pere & Fils, France 2018
Sauvignon Blanc Russiz Superiore, Felluga 2020
Saint-Joseph Blanc La Source, Ferraton, France 2018
Châteauneuf-du-pape Domaine de Beaulenard, France 2020
Corton Charlemagne Grand Cru, France 2017

Wines subject to availability and Vintage changes

Glass Bottle

9	35
10	40
12	48
13.5	54
14	56
14.5	58
15	60
16	64
	66
	68
	70
	74
	76
	78
	90
	94
	96
	98
	120
	130
	155
	350

Red Wine

Cabernet Sauvignon Saint Magdelaine, Pays D'Oc, France 2021
Merlot Mami, Veneto, Italy 2021
Montepulciano d'Abruzzo, Angelo, Italy 2019
Malbec Sierra Alta, Mendoza, Argentina 2019
Cabernet Sauvignon, Chateau Haut Closet, Bordeaux, France 2020
Chianti, DOCG Colli Senesi, Poggio Salvi Tuscany, Italy 2018
Morellino Di Scansano, DOCG I Butteri, Poggio Salvi Italy, 2018
Tempranillo Garnacha, Rioja Tinto, Spain 2018
Pinot Noir, Coopers Creek, Marlborough, New Zealand 2020
Valpolicella Classico, Bonacosta Masi, Veneto, Italy 2020
Primitivo, Tormaresca Nèprica, Puglia, Italy 2020
Touriga National Pedra a Pedra Tinto, Douro DOC, Portugal 2018
Pinot Noir La Vignee Bouchard, Burgundy, France 2020
Syrah Valupta Organic, Terre Siciliane, Italy 2020
Merlot, Château Montaignillon, Montagne-Saint-Emilion, France 2018
Montepulciano Merlot, Terra di Confine, Umbria, Italy 2013
Pinot Nero, Meczan Tenuta J Hofstätter, Italy 2020
Gigondas, Château du Trignon, France 2016
Merlot Bordeaux Ronan by Cliney, France 2014
Vino Nobile di Montepulciano DOCG, Poggio Salvi, Tuscany, Italy 2015
Brunello di Montalcino DOCG Poggio Conte, Tuscany Italy 2016
Châteauneuf-du-Pape Le Parvis, Ferraton, France 2019
Amarone della valpolicella Falezze, Luca Anselmi, Veneto, Italy 2015
Barolo Bussia, Prunotto, Piedmont, Italy 2013
Pinot Noir, Morey-Saint-Denis 1er Cru Les Chaffots, France 2015

Glass Bottle

9	35
10	40
12	48
13	52
14	56
14.5	58
15	60
16	64
16	64
	62
	64
	66
	76
	78
	84
	90
	90
	95
	98
	110
	160
	155
	225
	250
	330

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Events Menu Cocktails

CLASSIC £15

Old Fashioned

Woodford Reserve Bourbon, Sugar, Bitters.

Mojito

Plantation Rum, Lime, Mint, Sugar, Soda

Tom Collins

Gin, Lemon, Soda

Mexican Mule

Cazcabel Blanco, Lime, Bitters Ginger Beer

Cosmopolitan

Grey Goose Vodka, Pierre Ferrand Curacao,
Lime, Cranberry

SPRITZES & SPARKLING £16

St Germain Royal

St Germain Elderflower liqueur and Bubbles

Cherry Spritz

Tanqueray Orange Seville, Cherry Bitter,
Rose wine, Soda

Russian Spring Punch

Reyka Vodka, Chambord, Lemon,
Sugar, Champagne

Bellini

Prosecco, Peach Liqueur, Peach Purée

TWIST £15

Smoke Fashion

Cut Smoked Rum, Hazelnut Liqueur, Bitters,
Amaro Tincture

Monkey Colada

Monkey Shoulder Whiskey, Coconut Cream,
Pineapple, Lime

Patron Paloma

Patron Reposado, Lime, Bitters,
Grapefruit Soda, Salt

Twisted Mojito

Vanilla Vodka, Lime, Sugar, Mint, Ginger Ale

ZERO PROOF £12

Ape-no Spritz

Lyres Aperitivo 0%Abv,
Ginger Ale, Orange

Virgin Mojito

Mint, Lime, Sugar, Soda,
Apple Juice

Sweet Cuddle

Lyres Amaretto 0%Abv, Cranberry,
lime, Sugar, Soda

Private Dining Menus



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Event Menu at £70

Starters

Burrata green dill oil, black garlic, cherry tomatoes

Mazara Red Prawn Carpaccio garden parsley, lemon & EVO

Beef Fillet Carpaccio Parmesan, baby rocket, lemon & EVO

Mains

Paccheri tuscan sausage, 'Nduja, pecorino cheese

Grilled Octopus hummus, tabbouleh salad, paprika & carasau bread

Roasted Cauliflower saffron yogurt, coriander, pomegranate & smoked paprika

Desserts

Tiramisù

Babà with cream & strawberries

Sicilian Cannoli

Please inform us about any dietary requirements or allergies and we will be happy to assist you. All prices include VAT.

An optional service charge of 15% will be added to your bill.

(v) Vegetarian (vg) Vegan (gf) Gluten Free



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Event Menu at £90

Starters

Beef Tartare capers, anchovies, shallot, wholegrain mustard, egg yolk, chives

Tuna Tartare guacamole, sesame seeds, ginger soy

Burrata roasted plum tomato, basil pesto

Mains

Italian Black Angus beef fillet green peppercorn sauce

Seabass A L'Isolana Confit Datterini tomatoes, capers, olives

Veal Scaloppine wild mushroom sauce

Asparagus and Green Peas Risotto

(Side dishes to share: spinach, potatoes salad, tenderstem broccoli)

Desserts

Tiramisù

Cheesecake

Seasonal Fruit Salad

Please inform us about any dietary requirements or allergies and we will be happy to assist you. All prices include VAT.

An optional service charge of 15% will be added to your bill.

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Private Dining Menus

Hush

Event Menu at £110

Starters

Tuna Tartare *guacamole, sesame seeds, ginger soy*
Beef fillet Carpaccio *baby rocket, wild mushrooms, parmesan, aged balsamic glaze*
Burrata *prosciutto San Daniele,*
Aubergine Sicilian Caponata

Mains

Italian Black Angus Beef Fillet *green peppercorn sauce*
Grilled Cod *aubergine caponata, Mediterranean sauce, parsley land*
Provençal Lamb Rack *grated pistachio, gravy*
Asparagus Risotto *and pea garden*
(Side dishes to share: *spinach, potatoes salad, tenderstem broccoli*)

Desserts

Tiramisù
Cheesecake
Seasonal Fruit Salad

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Canapes

Meat £4

Beef Tartare Crouton & Truffle
Cebo Iberico Ham *wrapped quindilla chilli*
Mini Beef Wellington *and cranberry sauce*
Grilled Chemoula Chicken Skewer *yoghurt and coriander*

Fish £4

Tuna Tartar Crouton *avocado and miso*
Sea Bass Tartar Crouton *olive oil and amalfi lemon*
White Anchovies *parmesan crest and chilli oil*

Vegetarian £4

Beetroot Tart & Guacamole
Vegetable Caponata
Tomato Tartlet and Basil
Cauliflower Taboulet

Substantial / Bowl Food £6

Curry Praws Risotto
Gnocchi Peas and Smoked Scamorza
Cauliflower Taboulet
Short Rib Ravioli with Gravy
Aubergine Shakshouka

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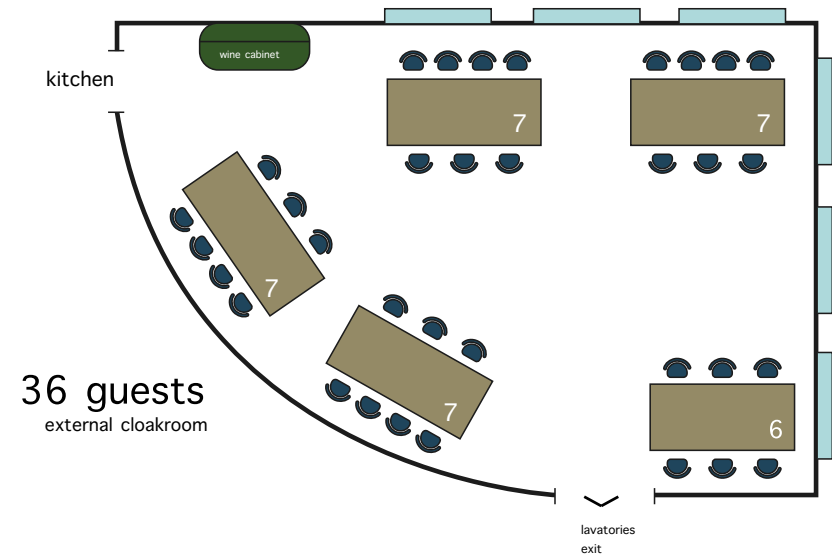
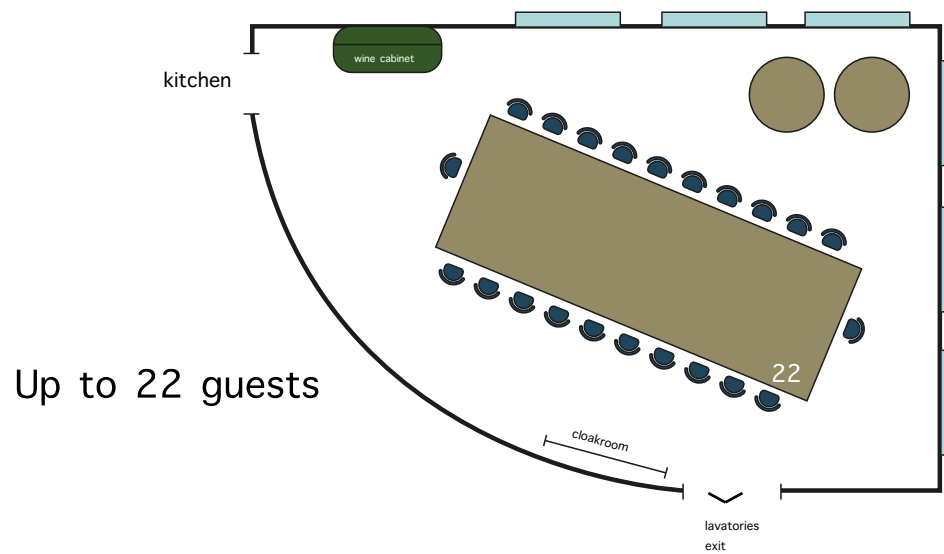
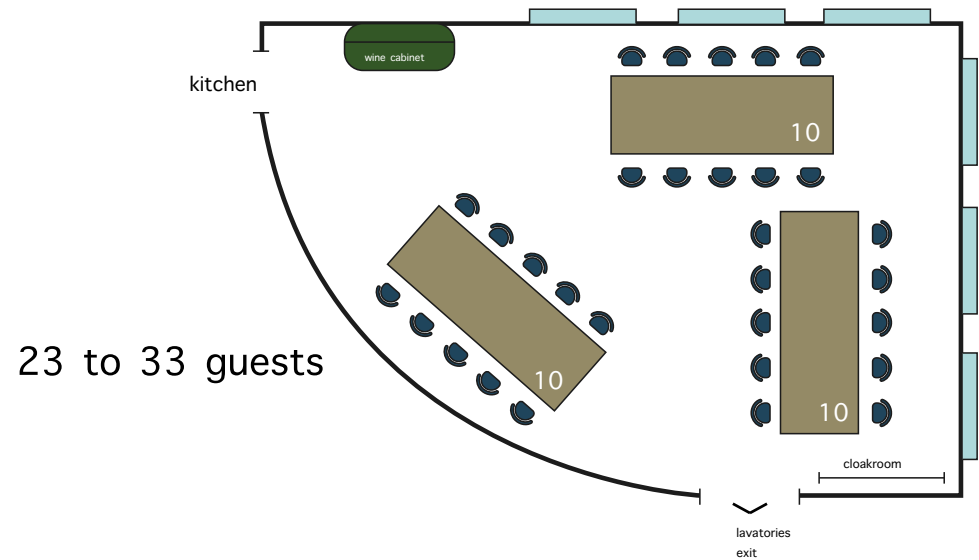
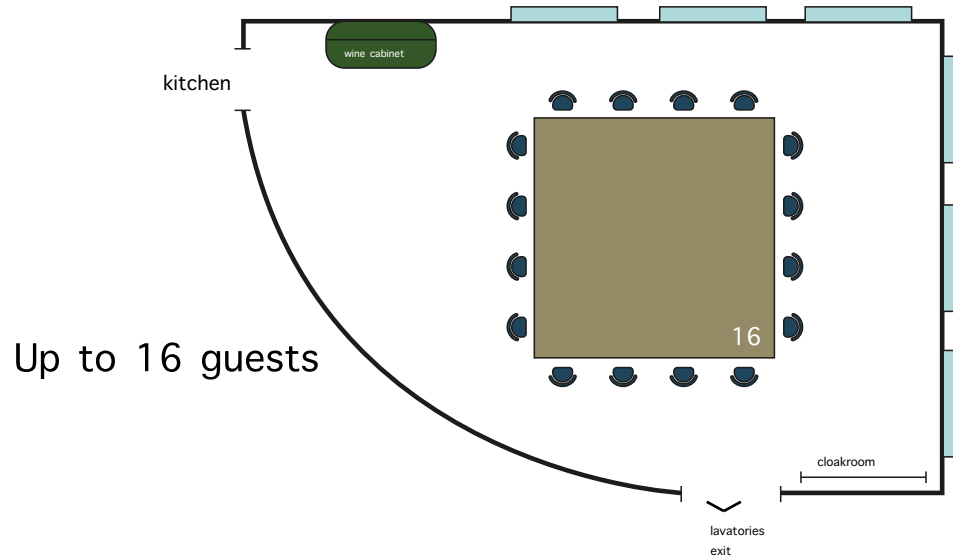
BLADES

AT HUSH

Blades at Hush harks back to a bygone era, when Mayfair was the place to go for any discerning Londonista. The name is a nod to the private members club of James Bond's M, and reflects our ethos that Hush is like a private members club without the membership. Hush has a natural 60s connection; the windows of Blades look in to Jimi Hendrix's apartment and a selection of 60s photography of Sir Roger Moore and other film stars from Hush co-founder Geoffrey Moore's personal collection line the walls. Together with Hush's natural affiliation with Bond, Blades is an opportunity to rediscover the glamour of the era. Blades is also proud to showcase one of the most extensive lists of fine and rare whiskies in London, including several lost distilleries of Scotland. Blades offers a charming and elegant setting for any event and is particularly fitting for intimate wedding receptions, bridal showers or birthday dinners. Adjacent to the cocktail lounge on the first floor, the restaurant can accommodate up to 36 guests for a seated reception or 40 guests for a cocktail party when hired exclusively.



Room configurations





Event Planning

Access Times

Lunch 12.00pm – 4.30pm

Dinner 6.30pm – 00.00am

Music

An AUX cable is available for your own music or background music can be played.

You are welcome to arrange live musicians, performers and DJ that will have to bring their own equipment for your event.

Table Arrangements

We are more than happy for you to bring your own flower arrangements or put you in touch with our florist.

Facilities

Private bar and kitchen

Exclusive cloakroom

Disabled access

AV equipment

Hand held microphone

Complimentary Wi-Fi

DJ, live music and entertainment can be requested and are subject to availability.

Cost will be added to the final bill.

Any enquiry for flowers can be directed to our florist
at mayfair@moysesflowers.co.uk

Further Information

Menus can be printed and dedicated with text, image or logo for your event, Hush will provide complimentary place cards. VAT is included in all pricing. 15% service charge applies to all private bookings.

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Hush



HAVE A LOOK AT OUR 3D MAP SHOWING ALL SPACES OF HUSH

[Click here](#)



We look forward to creating a memorable event for your special occasion at Hush. Please do not hesitate to contact our experienced and dedicated events team for further details.

Contact:

For event enquiries:
events@hush.co.uk
02076591523

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